ProCook®

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Cookware

- First remove all labels, then wash in hot soapy water, rinse and dry.
- Always match the size of the pan to the heat source.
- Never allow a gas flame to extend up the sides of the pan as this will cause the handles to overheat.
- Use moderate to low heat and do not allow liquids to boil dry. Excessive heat will spoil the appearance of the pans by causing discolouration of the surface (not a manufacturing fault and not covered by the guarantee).
- Reduce the heat further as soon as boiling point is reached - the excellent heat retaining properties of the pans make them very economical to use.
- After use always soak the pans and lids for a few minutes before washing.
- Please exercise caution at all times when handling pots and pans; some handles will not stay cool during cooking.
- Never fill/plunge a hot pan with cold water.
- Use plastic, wooden, silicone, or nylon utensils to avoid scratching non-stick surfaces.
- Always lift (not slide) pans on/off cookers to prevent scratching or marking, especially with ceramic hobs.

1. Non-Stick Cookware

- Use moderate to low heat and do not allow liquids to boil dry.
- Use plastic, silicone, nylon or wooden utensils. Metal utensils can cause scratching, which is not covered by the guarantee.
- Wipe clean with a damp cloth or wash with detergent with a brush or nylon pad.
- Do not use steel wool or metal pads.
- After cooking using a non-stick frying pan, all that is usually required is to wipe the surface clean with kitchen paper unless the pan is too dirty, in which case wash as normal with warm soapy water.

2. ProCook Carbon Steel Woks / Paella Pans / Griddle and Crepe Pan

- Lightweight durable material with stick resistant coating, ideal for stir-frying with little oil needed.
- Suitable for use on gas, electric hob, ceramic, halogen and Aga stoves.
- Paella pan is suitable for oven use.
- Pans can be washed with detergent and nylon pad or brush.
- Do not put pans in the dishwasher.
- Not suitable for microwaves or induction cooking.

3. ProCook Gourmet Non-Stick

- Only use nylon, silicone or wood utensils to protect the ProCook Ultra double layer non-stick surface.
- Oven safe to 260°C.
- Suitable for all hob types excluding induction.
- Dishwasher safe but may result in a dulling of the base - this does not affect the performance of the pan. Alternatively wash in soapy water using nylon pad or brush. Do not use steel wool/pads as these may damage the outer coating or non-stick lining.
- Not suitable for microwaves.

4. ProCook Gourmet Stainless Steel

- ProCook Ultra double layer non-stick surface.
- Suitable for all hob types excluding induction.
- Not suitable for microwaves.
- Always add salt to a pan of water once it has reached boiling point to avoid possible white marks or pitting. This may also occur if you live in a hard water area and is not a fault and is not covered by your guarantee.
- Oven safe to 260°C.
- Stainless steel pans are dishwasher safe or alternatively wash with detergent and a brush or nylon pad.
- Do not use steel wool or metal pads, as these will scratch the surface of the cookware.
- Soak the pan in hot soapy water to loosen any burnt foodstuffs before cleaning.
- After a while you may wish to recover the original brightness by using a proprietary brand stainless steel cleaner. If you live in a hard water area you may occasionally need to use a non-abrasive lime scale remover to keep your pans shiny.

5. ProCook Professional Stainless Steel

- Protect your ProCook Ultra Plus triple layer non-stick surface in frying pans, sauteuse pan and sauté pan by using only nylon, silicone or wooden utensils.
- Suitable for use on all hob types including induction.
- Not suitable for microwaves.
- Always add salt to a pan of water once it has reached boiling point to avoid possible white marks or pitting. This may also occur if you live in a hard water area and is not a fault and is not covered by your guarantee.
- Oven safe to 260°C.
- Stainless steel pans are dishwasher safe or alternatively wash with detergent and a brush or nylon pad.
- Do not use steel wool or metal pads, as these will scratch the surface of the cookware.
- Soak the pan in hot soapy water to loosen any burnt foodstuffs before cleaning.
- After a while you may wish to recover the original brightness by using a proprietary brand stainless steel cleaner. If you live in a hard water area you may occasionally need to use a non-abrasive lime scale remover to keep your pans shiny.

6. ProCook Anodised

- Protect your ProCook Ultra Plus triple layer non-stick surface in all pieces in this range by using only nylon, silicone or wooden utensils.
- Be careful to ensure stainless steel handles don't get too hot when handling them. Making sure you match the size of the pan to the heat source will prevent over heating of pan sides and handle. May need to use oven gloves.
- Not dishwasher safe.
- Do not allow cooking to spill over, as this can discolour the outside of the pan.
- Suitable all hob types excluding induction.
- Not suitable for microwaves.
- Oven safe to 260°C.
- Pans can be washed with detergent and nylon pad or brush.

7. Elite Tri-ply

- Protect your ProCook Ultra Plus triple layer non-stick surface in frying pans, and sauté pan by using only nylon, silicone or wooden utensils.
- Suitable for use on all hobs including induction.
- Not suitable for microwaves.
- Always add salt to a pan of water once it has reached boiling point to avoid possible white marks or pitting. This may also occur if you live in a hard water area and is not a fault and is not covered by your guarantee.
- Oven safe to 260°C.
- Stainless steel pans are dishwasher safe or alternatively wash with detergent and a brush or nylon pad.
- Do not use steel wool or metal pads, as these will scratch the surface of the cookware.
- Soak the pan in hot soapy water to loosen any burnt foodstuffs before cleaning.
- After a while you may wish to recover the original brightness by using a proprietary brand stainless steel cleaner. If you live in a hard water area you may occasionally need to use a non-abrasive lime scale remover to keep your pans shiny.

8. Elite Forged

- Protect your ProCook Ultra Plus triple layer non-stick surface in all pieces in this range by using only nylon, silicone or wooden utensils.
- Suitable for use on all hob types.
- Not suitable for microwaves.
- Oven safe to 260°C.
- Dishwasher safe but may result in a dulling of the base - this does not affect the performance of the pan. Alternatively wash in soapy water using nylon pad or brush. Do not use steel wool/pads as these may damage the outer coating or non-stick lining.
- Do not use steel wool or metal pads, as these will scratch the surface of the cookware.
- Soak the pan in hot soapy water to loosen burnt foodstuffs before cleaning.

Cast Iron

1. Griddles & Non-Enamelled Cast Iron Cookware

Built to last a lifetime our ProCook Cast Iron range boasts a quality to rival top brands in the market place all at incredible prices. Each piece is hand cast from a single piece of molten iron and has a reassuringly weighty feel.

Serious chefs enjoy using cast iron due to its even heating but to make it last forever you will need to take care of it. Cast iron seasoning is essential to maintain its non-stick surface and prevent the pan from rusting. All our griddles are already seasoned properly should last a lifetime.

- The griddle pans are pre-seasoned with vegetable oil and some smoking will occur when the pans are used for the first couple of times.
- No oil is needed when cooking meat and fish, adding oil will cause the pan to smoke as it burns off the oil. You may add oil to the food however prior to cooking. If you wish to fry eggs then use a lower heat and add a little oil.
- Clean the cast iron griddle as soon as it has cooled sufficiently to handle after using to prevent food sticking to its surface. Use a cloth or a brush to remove any food bits and then rinse in hot water. Do not use detergents.
- If there continues to be a layer of stuck on food then use a mixture of salt and vinegar to scrub it off using a paper towel. Then rinse it well to ensure all the vinegar is washed away.
- Next it is very important to dry the griddle completely using a tea towel making sure no area is left damp.
- **TIP** – place the pan upside down over the heat source and use the residual heat left to dry the griddle or place it in a warm oven for a few minutes.
- Finally lightly rub in olive oil or vegetable oil using paper towels and making sure all the raw cast iron surfaces are coated.
- Store in a dry place to prevent rusting and you could protect the surface with a cloth or paper towel which will also absorb any moisture to prevent rusting.
- Cast iron is heavy, hard, and somewhat brittle, and may break if dropped.
- Please take care when moving the pans during cooking as the pans get very hot and are very heavy. Always use oven gloves or tea towel.
- Until the pan is very well seasoned from frequent use, do not attempt to cook foods with a high acid content, e.g. tomatoes as the corrosive nature of high acid foods may react badly with unseasoned cast iron and damage the surface.
- Once a pan is well-seasoned, however, you can use it for just about anything.
- Any deposits left behind after use are carbon particles. The pan is naturally sterilised as it cools down due to the high level of heat involved during cooking.
- Suitable for use on gas, electric and solid fuel stoves plus for outdoor use on the barbeque.
- Griddles with an enamelled exterior are also suitable for careful use on ceramic, halogen and induction hobs.
- Not suitable for microwaves or dishwashers.
- Oven safe to 260°C (except cast iron griddles or pans with wooden handles).

PLEASE NOTE THAT IF CARE INSTRUCTIONS ARE NOT ADHERED TO THE GUARANTEE WILL BE VOID.

2. Enamelled Cast Iron

- Suitable for use on all hobs including induction.
- Not suitable for microwaves.
- Oven safe to 260°C.
- Dishwasher safe. However please ensure that they are removed from the dishwasher and fully dried immediately after the cleaning cycle is finished, and that all raw edges are lightly oiled prior to storing. If hand washing, dry completely and oil raw edges lightly prior to storing to prevent any oxidisation (rusting).
- Cast iron is heavy, hard, and somewhat brittle, and may break if dropped.
- Cast iron is good at retaining heat and is energy-efficient, as it is slow to heat up as well as to cool down. It is suitable for deep-frying, for browning and stir-frying.
- Please take care when moving the pans during cooking as the pans get very hot and are very heavy. Always use an oven glove or tea towel.

1. Bakeware - Traditional

- Before first use wash in hot soapy water and dry thoroughly.
- Lightly grease with oil before use for best results.
- After baking allow to cool for a few minutes before turning out.
- To clean wipe with a kitchen towel or wash in hot soapy water, rinse, and dry.
- Do not use metal tools or abrasive cleaners.
- Do not place over direct heat or under a grill.
- Suitable for use in the oven up to 260°C.
- Not suitable for the freezer or microwave.
- Dishwasher safe on a gentle cycle.

2. Bakeware – Silicone

- Before first use wash in hot soapy water and dry thoroughly.
- Lightly oil prior to use.
- After baking allow to cool for a few minutes before turning out.
- To clean wipe with a kitchen towel or wash in hot soapy water, rinse, and dry.
- Do not use metal tools/knives as they can cut the silicone, nor abrasive cleaners.
- Do not use over direct heat or under a grill.
- Flexible - may require the use of a baking tray for support.
- Suitable for oven use up to 260°C.
- Suitable for freezer use up to - 40°C.
- Microwave and dishwasher safe.

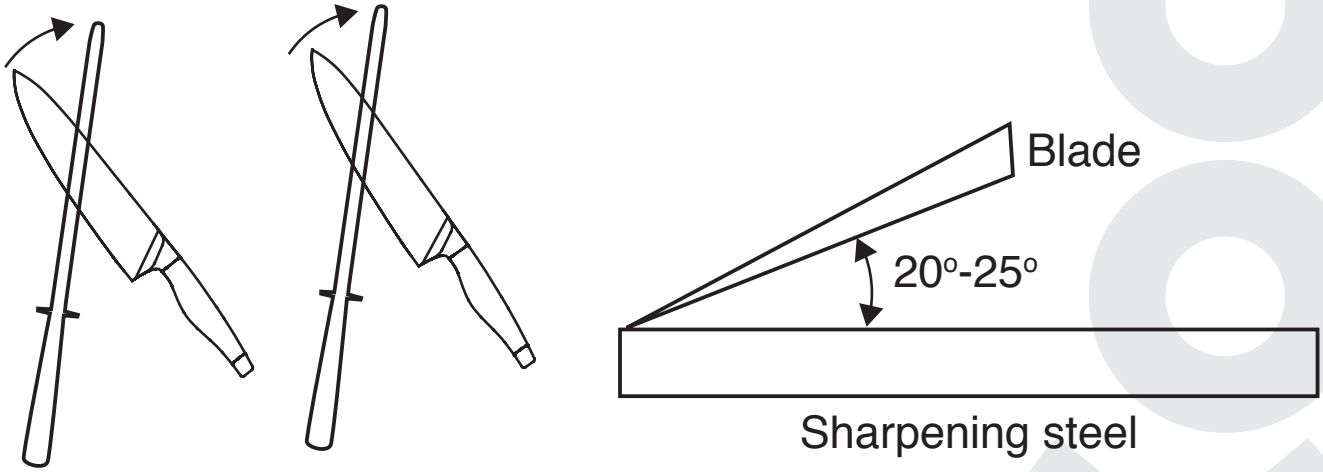
Knives & Knife Sharpener

- Before using for the first time, wash the knives in warm soapy water and dry.
- Use knives on a wooden or nylon chopping board as marble, glass and ceramic boards can dull the blade over a period of time.
- To maintain sharpness we recommend the use of our sharpening tools detailed online and in the table below.
- Before sharpening, wet the knife with oil for greater friction (never when using electric knife sharpeners).
- Always wipe carefully after sharpening as tiny pieces of steel may remain on the blade.
- After use, wipe the knife with a warm wet cloth and dry immediately.
- We do NOT recommend washing your knives in the dishwasher as the dishwasher's high temperature and cooling process may cause premature dulling of the blade.
- Store knives safely on a magnetic rack or upright in a ProCook knife block. Rest each knife on the back of the blade. This is both hygienic and ensures the blades will not become dulled. Ensure the knife is stored in the correct slot. Too short a slot may result in the tip of the blade curling.

	Suitable for Rockwell rating up to	Gourmet X30	Elite X50	Professional X50	Elite Forged X70	Damascus X100
Sharpening Steel	55	Yes	Yes	Yes		
V Sharpener	55	Yes	Yes	Yes		
Ceramic Wheel	55	Yes	Yes	Yes		
Whetstone	60	Yes	Yes	Yes	Yes	Yes
Ceramic Honing Rod	60	Yes	Yes	Yes	Yes	Yes

02 – How to use your professional sharpening steel

Before sharpening, apply a small amount of cooking oil to the blade for greater friction.
As shown above, hold the steel firmly in one hand: using a consistent, but gentle amount of pressure, draw the entire length of the knife blade across the steel at a 20° to 25° angle. Repeat several times, alternating sides, until the blade is sharp.
Refrain from grinding the knife blade to-and-fro on the sharpening steel as this may dull the edge. Ensure that the blade is drawn against the steel as shown above.
Always wipe the blade carefully after sharpening and before use, as tiny bits of steel may remain on the blade.



Wooden Chopping Boards

- Stand wooden chopping boards in an airy position away from direct sunlight and other heat sources to avoid drying out the board.
- Do not wash in the dishwasher.
- Never leave standing in water.
- Always dry after washing.
- Oil the board regularly to preserve and enrich wood - we recommend vegetable oil, (e.g. Crisp and Dry), or alternatively olive, rapeseed, walnut or Danish oil.
- Remember wood is a natural product and needs to be treated with care.

Stainless Steel Cutlery

- Made from 18/10 stainless steel so will never need polishing and will not discolour.
- Dishwasher safe or wash in warm soapy water.
- DO NOT use steel wool or metal pads.

Bone China & Stoneware

- Bone china can be used in the oven up to 120°C and also the freezer, but avoid sudden changes in temperature. Stoneware can also be used in the oven but only up to 100°C maximum; it may also be used in the freezer.
- To pre-heat bone china or stoneware plates before use, place them in a cold oven and warm gently. Do not place directly into a hot oven.
- Bone china and stoneware can be used in the microwave provided it does not have a gold or platinum trim or pattern.
- Allow to cool before soaking.

2. Cleaning and Storing

- Dishwashers: Our bone china and stoneware ranges can be washed in domestic dishwashers when used on a gentle cycle with a mild detergent.
- Please be sure to use the correct amount of detergent recommended by the manufacturer, taking care not to overload the machine.
- By hand: if you prefer to wash by hand, for ease of handling and to prevent risk of damage avoid putting too many plates into the water at once.
- Do not use abrasive cleaners and scourers as they could damage the surface glaze.
- Most stains can be removed by soaking in warm water before washing.
- Small red marks caused by metal deposits from cutlery can be removed with tooth powder.
- When storing plates and bowls they should be lifted out from the stack carefully without sliding surfaces over one another to prevent the risk of scratching. Store cups either on cup hooks or individually as stacking can weaken the handles.

Porcelain

1. Cooking & Freezing

- Porcelain can be used in the oven up to 180°C and also the freezer, but avoid sudden changes in temperature.
- To pre-heat porcelain plates before use, place them in a cold oven and warm gently. Do not place directly into a hot oven.
- Porcelain can be used in the microwave provided it does not have a gold or platinum trim or pattern.
- Allow to cool before soaking.

2. Cleaning and Storing

- Dishwashers: Our porcelain ranges can be washed in domestic dishwashers when used on a gentle cycle with a mild detergent.
- Please be sure to use the correct amount of detergent recommended by the manufacturer, taking care not to overload the machine.
- By hand: if you prefer to wash by hand, for ease of handling and to prevent risk of damage avoid putting too many plates into the water at once.
- Do not use abrasive cleaners and scourers as they could damage the surface glaze.
- Most stains can be removed by soaking in warm water before washing.
- Small red marks caused by metal deposits from cutlery can be removed with tooth powder.
- When storing plates and bowls they should be lifted out from the stack carefully without sliding surfaces over one another to prevent the risk of scratching. Store cups either on cup hooks or individually as stacking can weaken the handles.

Pizza Stones

- Place your pizza stone in the oven to heat up when turning on the oven. Your pizza stone will withstand heat to 300C.
- Once oven is up to temperature place food directly onto the stone – can cook direct from frozen.
- Once food is cooked, remove stone from oven with care as will be very hot. The stone will then retain its residual heat for approximately 30 minutes so no need to rush your pizza!
- Your pizza may have been supplied with a cooling rack which also makes it easier to transport it out of the oven. However still ensure you place your stone on a heat resistant surface to cool down naturally. Never let your hot stone come into contact with cold water as this may cause it to crack.
- Clean using hot water and a scraper, do not use detergent as this prevents the stone from developing a seasoned/ non-stick surface.
- Store once dry.
- Can also be used for frozen rolls, croissants, pain au chocolate, and is great for cooking scones.

ProCook Stovetop Espresso Makers

- To brew fresh espresso style coffee with a distinctly aromatic character, follow these steps:
- Firstly wash in warm soapy water.
- Fill the lower chamber with cold fresh water to just below the safety valve.
- Tip: Use a water filter particularly in hard water areas to take out the alkalines in the water which can neutralise acids that give coffee its bright and subtle flavours.
- Fit the filter funnel into the neck of the lower chamber and fill with fine to medium ground coffee. Do not over pack as the coffee expands during brewing. Ensure that the screw thread of the lower chamber is free from coffee particles. Then firmly screw on the top chamber.
- Place on a medium heat source and bring to the boil. Take care if using a gas hob not to burn the handle.
- Remove from the heat once coffee has filled the upper chamber.
- Serve immediately.
- Wash in warm soapy water after use. Dry thoroughly with a cloth. Do not allow to air dry.

ProCook Cafetieres

- When pushing down the plunger please do so in a slow gentle action.
- If you feel any excess friction STOP and allow the coffee granules to settle for a while.
- If the plunger is forced down in any way this could result in hot water being forced out of the vessel potentially causing harm.
- DO NOT use finely ground coffee (espresso grind) as this fine grind is most likely to cause plunger resistance.

Pasta Maker

- Attachments for spaghetti linguine tagliatelle and pappardelle.
- Clamp for attaching machine to worktop.
- Detachable handle.
- Recipe and instructions included.
- Variable thickness dial.

Clamp: Using the clamp, fasten the dough rolling base onto the counter or table edge. Fit the handle into the hole on the machine. Ensure the machine is clamped so that the handle, when turned, passes below the edge of the table.

Noodle/Cutting Head
Locate the tracks on each end of the cutting head. These 2 tracks interlock with the 2 tracks on the dough rolling base, noting that you interlock and slide the tracks together at an angle. Don't slide the cutting head on too tightly. If the head sticks and is too hard to remove, tap it lightly from underneath with a wooden object, taking care not to damage any parts.

The machine may have excess oil from the factory, remove before use by wiping all surfaces with a clean dry cloth, and passing a piece of dough through the rollers several times. Also pass it through both noodle cutters. Let the dough contact the edges of the rollers and cutters where oil could accumulate. Throw this dough away when finished.

Lightly sprinkle some flour on the rollers and cutters. Use a dry brush to work it into the edges and between the cutters. Then brush it all away, wipe the machine again with the dry cloth, and your Pasta Machine is ready for use.

- Do not use water. Simply wipe the pasta machine clean with a dry cloth. Use a dry pastry brush to dust flour and any bits of dough from hard to reach places.
- Never wash the machine water, never place it into water, and never put it into the dishwasher.
- Never insert knives between the rollers.

ProCook Meat Mincer (Item code 5032)

Based on the classic and timeless No.08 Mincer design by Landers, Frary and Clark in the 19th century, our cast iron meat mincer will last a lifetime with good care.

The cast iron is hot-dipped in food safe tin to provide corrosion resistance and the traditional iron cutting knife has been replaced with a hygienic stainless steel blade to retain a sharp edge for longer without requiring specialist sharpening tools.

- Before first use thoroughly wash product in hot soapy water, rinse and dry.
- Assemble in the order shown below taking care with the cross blade which is sharp.
- Secure the mincer to a table or worksurface and tighten the clamp.
- Before first use put vegetable scraps through the mincer to ensure all debris from the manufacturing process is removed, then discard.
- Cut meat, fruit, and vegetables into chunks that will fit into the feeder.
- Turn handle.
- IMPORTANT – NEVER push food down with your fingers – always use a wooden spoon.
- All parts are removable for cleaning after use - not dishwasher safe - wash all parts with care and ensure completely dry before storing. An occasional rub with oil will help to prevent rusting.

Mandolines and Graters

- Extra care is required when using graters and mandolines as these are extremely sharp.
- Work slowly and carefully, always using the guard to protect your fingers.
- Familiarise yourself with the product fully before use.
- Do not allow any persons under the age of 18 years to handle ProCook mandolines, graters or other sharp, cutting devices.
- Read any instructions provided and ensure that they are adhered to at all times.

1. Food Chopper- 5085

- This is particularly great for onions as it means no tears! First cut up the onion into quarters and the place each quarter at a time into the lid of the chopper.
- Then pressing up and down on the plunger the blades work in a circular motion to cut. The longer you work the plunger the finer the onion is chopped. You can also use the food chopper directly onto a nylon or wooden chopping board.
- It is also great for nuts, chocolate and dried fruit such as dates.
- To clean twist the base away from the top section and carefully wash by hand.

2. Chipper & Chopper - 5083

- THIS PRODUCT USES RAZOR SHARP BLADES DO NOT ALLOW CHILDREN TO USE A CHIPPER & CHOPPER
- This product contains 2 blades: square chipper blade – ideal for onions, French fries & other hard fruit or vegetables. If using potatoes then use only small or medium sized ones. When making French fries make sure the potato is lengthwise up angled back towards the lid. Large potatoes will not work and will damage the product.
- Chopper blade – the serrated blade is ideal for chopping softer fruits such as tomatoes or peppers. For best results use skin side down.

How do I change the blade?

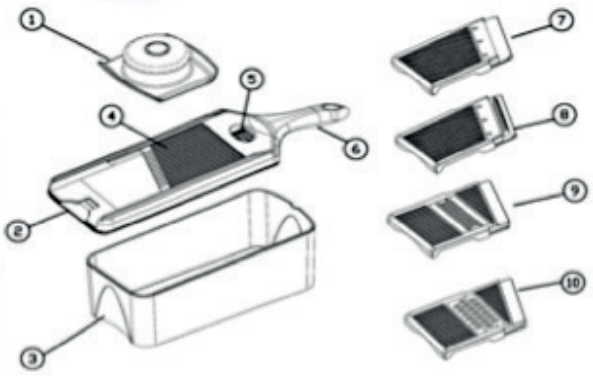
- Use the handle on the blade to lift it out of its frame in the Chipper & Chopper.
- To insert the alternative blade, lift it up by its handle and angle the hinges down while locating it in the frame and slot into place.

3. Mandoline Vari-Slice - 7782

- Four interchangeable blades with adjustable thickness Julienne and slicing (1-5mm) and coarse and fine.
- Ideal for cutting, slicing, grating, Julienne.
- 4 Interchangeable blades included.
- 3 Settings for slicing, 3 settings for Julienne, rotating dial to control slicing thickness (1-5mm).
- Stay-put base keeps mandoline in place.
- 1.5L Container included.

3. Mandoline Vari-Slice - 7782

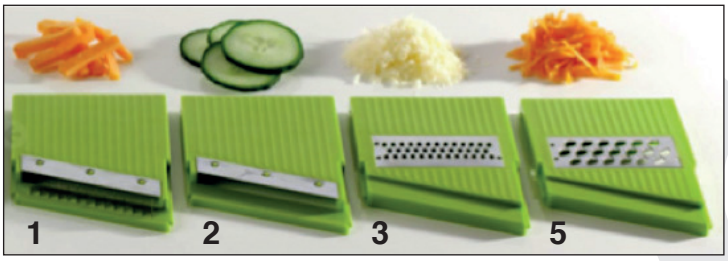
• Four interchangeable blades with adjustable thickness Julienne and slicing (1-5mm) and coarse and fine.
• Ideal for cutting, slicing, grating, Julienne.
• 4 Interchangeable blades included.
• 3 Settings for slicing, 3 settings for Julienne, rotating dial to control slicing thickness (1-5mm).
• Stay-put base keeps mandoline in place.
•1.5L Container included.



1, Food guard **2,** Mandoline Base **3,** Food container **4,** Adjustable plate **5,** Rotating Dial
6, Handle **7,** Slicing Blade **8,** Julienne Blade **9,** Fine grater blade **10,** Coarse grater blade

Blades included:

1, Julienne
2, Slicer
3, Fine Grater
4, Coarse Grater



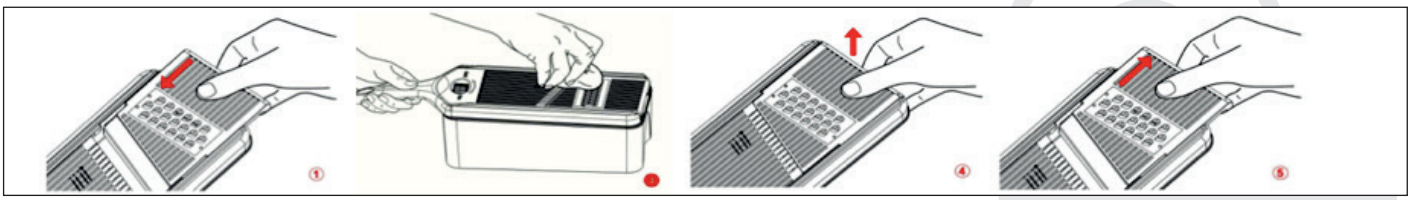
Features:

Stay-put base keeps mandoline in pace.
Slots to secure mandoline over different size blowls.

To use Slicer/Julienne:

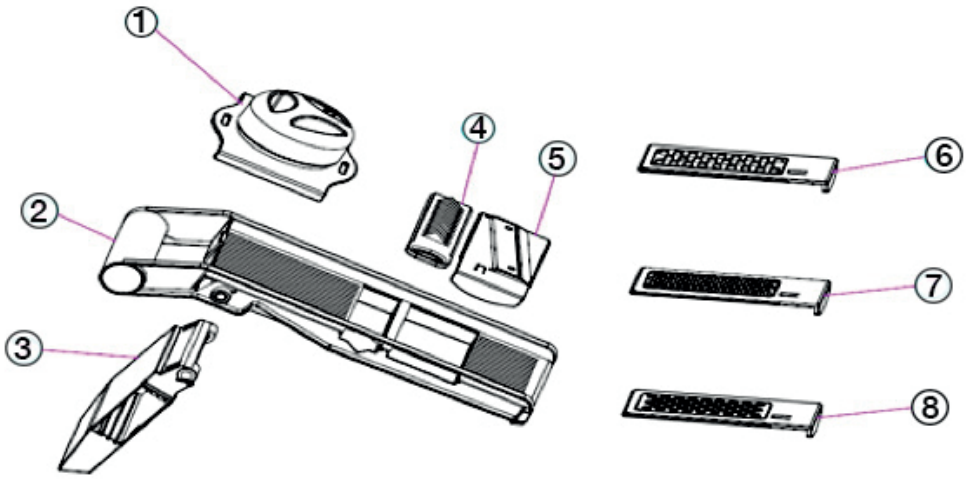
1, Insert slicer/Julienne blade into mandoline base as shown in fig.1
2, Adjust rotating dial clockwise for thinner slice/julienne and anti-clockwise for thicker slice/julienne. See fig.2
3, Secure food with food guard to protect fingers
4, Hold the food guard and slide back and forth to slice food. See fig.3
5, To remove slicing blade from mandoline, lift the end then pull it out shown in fig.4 & 5

ALWAYS USE FOOD GUARD TO PREVENT INJURY.



04 – ProCook Mandoline (Item code 7793)

- 5 interchangeable blades for slicing, Julienne, coarse and fine grating and zesting.
- The blades can be stored neatly in the mandoline base when not in use.
- Can easily place over a bowl to catch food
- Angled blade provides more efficient slicing
- Leg folds flat for storage.
- Dishwasher safe.



1, Food Guard
2, Mandoline Base
3, Folding leg
4, Julienne blade
5, Slicing Blade
6, Coarse grater blade
7, Fine grater blade
8, Zester

Bades included:

Slicing

Coarse Grater

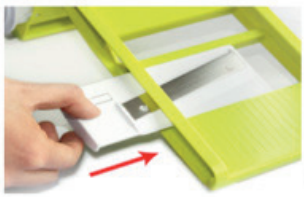
Fine grater

Zester

Julienne

Instructions

- **To use Julienne:** Slide in the Julienne blade & slicing blade as shown in Fig.1&2.
- **To use slicer:** Keep slicing blade fixed in main unit and turn Julienne blade upside-down to the flat surface and slide in, then fix it to main unit. Fig.3
- **To use graters:** Always keep the flat side of Julienne blade up then slide in desired grater blade. Fig.4



For your safety:

- Always use food guard hold to prevent injury.
- Always keep the Julienne blade in the mandoline with the flat side facing upwards when not julienning.
- Beware of Julienne blades underneath the mandoline.
- All blades are extremely sharp so please handle with care.
- Keep out of reach of children

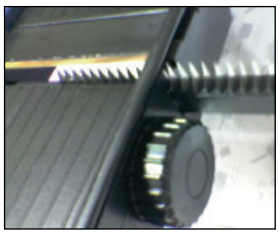
5. Mandoline - 1699

This mandoline uses very sharp blades and extreme caution must be taken when using the product. Please check regularly to ensure that no finger or thumb is overhanging the safety guard.

- **NEVER USE THIS MANDOLINE WITHOUT THE SAFETY GUARD - DO NOT ALLOW CHILDREN TO USE A MANDOLINE**
- Remove all packaging and carefully wash in warm soapy water. It is advisable to use a dish brush.
- When setting up ready for use ensure that the legs are fully extended so it is safe and stable.
- Push in the black dial on the side of the mandoline and turn clockwise to change the cutting action.
- One half of the dial is allocated to 3 slicing thicknesses (3mm / 1/8", 6mm / 1/4", 9mm / 3/8") and the other half of the dial to 2 julienne sizes (3mm / 1/8", 9mm / 3/8").
- Before you start, choose your desired setting making sure that the top stainless steel plate is pushed down.
- Then using the spikes within the hand guard holder secure the piece of fruit or vegetable to be cut.
- Move the hand guard holder sliding down the stainless steel plate on the mandoline from top to bottom and then back up again.
- Continue using a smooth motion and be careful not to force the food through the blades.

Enjoy using your mandoline - it is the perfect way to slice or julienne your favourite foods.

Use hand guard to secure food then slide up and down the mandoline to cut.
Insert Slicer/Grater blades (wider blades) from the opposite side of thickness dial. Click into place.
Pull out dial to operate thickness selection



Insert cutter blades upright and click into place.

Safety: Always use the safety guard and holder:
Ensure that the blades are not accessible to children as they are extremely sharp.
Ensure that the blades are securely clipped into the mandoline before use.
Store blades inside the container and out of the reach of children.